

# Mock Caesar Dressing

*My own concoction, although I think the idea came from a newspaper clipping.*



**Servings: 16**

Preparation Time: 15 minutes

*Years ago there used to be a very popular Mexican restaurant in San Diego called the Mexican Village, and their salad dressing was well known. My notes say this recipe was printed in the paper, purportedly the one from the Mex. Village. Or at least it looked very similar to it. I've fiddled with it a little, but it's basically the same. Someone from the owners of the original Mexican Village (the family) contacted me a few years ago and said the recipe had never been printed in the newspaper and that this recipe was nothing like the "family" recipe.*

1. Combine all of the ingredients in a blender and blend well.
2. Refrigerate for a few hours before using. Makes about 2 cups.

**Yield: 2 cups**

Per Serving (excluding unknown items): 132 Calories; 14g Fat (95.0% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 1mg Cholesterol; 305mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 3 Fat; 0 Other Carbohydrates.

3/4 cup white wine vinegar

1 cup vegetable oil

1 large garlic clove, e

1 1/2 teaspoons salt

3/4 teaspoon celery salt

1/2 teaspoon thyme

1/4 teaspoon oregano

1/4 teaspoon paprika

1/4 teaspoon dry mustard

1/8 teaspoon pepper

3 tablespoons green onions

2 tablespoons parmesan cheese

3 tablespoons blue cheese

1 teaspoon anchovy paste

*Serving Ideas: Use different kinds of greens, but few vegies in the salad*

**Salad Dressings**

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>